

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

We are a "Share Plates" style restaurant.

Please embrace the 'communal style' of dining, by ordering for the table. Our flavourful dishes are created with the intention of sharing. We generally suggest ordering two dishes per person.

Small Plates

Bowl of Olives seasonal olives, marinated in fresh herbs & garlic	5
Sweet & Salty Nuts Okanagan honey & cayenne pepper	6
Bread Basket <i>Lake Village Bakery</i> organic breads & crackers, extra virgin olive oil & Modena balsamic vinegar	6
Bowl of Soup Chefs daily creation	7
Mixed Green Salad fresh herbs, cherry tomatoes, toasted pumpkin seeds, <i>Medley Organics</i> radishes & beets, white wine & Dijon vinaigrette	8
Potted Salmon Okanagan sockeye salmon, prepared "Rillettes style", in butter with fresh herbs, spring pea puree, crème fraiche, pickled fennel, garlic crostini	12

Medium Plates

Patatas Bravas roasted heirloom potatoes, spicy chorizo sausage, shallots, <i>Grana Padano</i> cheese, garlic & oregano slow cooked with heirloom tomatoes	12
	side organic bread \$3
Spiced Sautéed Prawns cool pearl couscous salad with lemon garlic aioli, Okanagan kale, roasted red pepper puree	13
Quinoa & Goat Cheese Salad warmed quinoa, <i>Happy Days Okanagan</i> goat cheese, roasted seasonal vegetables, kale, warm vinaigrette	14
Pork Sausages roasted house made sausages with organic <i>Two Rivers Specialty Meats</i> pork, bacon & "Blood Alley" beer baked beans	14
Honey Rosemary Glazed Chicken Thighs <i>Farmcrest</i> "natural" chicken, soft parmesan basil polenta, <i>Two Rivers</i> double smoked bacon and corn relish, warm local spring greens	14
Okanagan Sockeye Salmon Tacos three soft corn tortillas, grilled Okanagan salmon, lime cabbage, chilli aioli, roasted Jalapeno & tomato Pico de Gallo, cilantro	15
	additional taco \$5

Large Plates

BBQ Ribs slow roasted whole rack organic pork ribs, glazed with a house made BBQ sauce, German-style potato salad, jalapeño aged cheddar corn bread.	Half 17	Full 29
Cioppino <i>Codfathers Seafood Market</i> seasonal fresh prawns, shellfish & fish. White wine, roasted garlic, heirloom tomato broth, fennel, <i>Lake Village Bakery</i> sourdough bread	Med 18	Lrg 32
14oz Striploin Steak <i>Two Rivers Specialty Meats</i> "Prime" grade striploin, sliced & cooked medium rare, <i>Covert Farms Organics</i> roasted heirloom potatoes, butter roasted spinach, natural red wine jus		39
Chef's Tasting Plate A varied selection of five of Chef's favorite charcuterie & local cheeses. Accompanied by his hand crafted preserves, warm olives & pickled organic vegetable		25



All seafood options on this menu are recommended by the Vancouver Aquarium as ocean-friendly.

Executive Chef - Adair Scott

Instagram & Twitter: @watermarkresort

Parties of 8 or more will be subject to an 18% gratuity